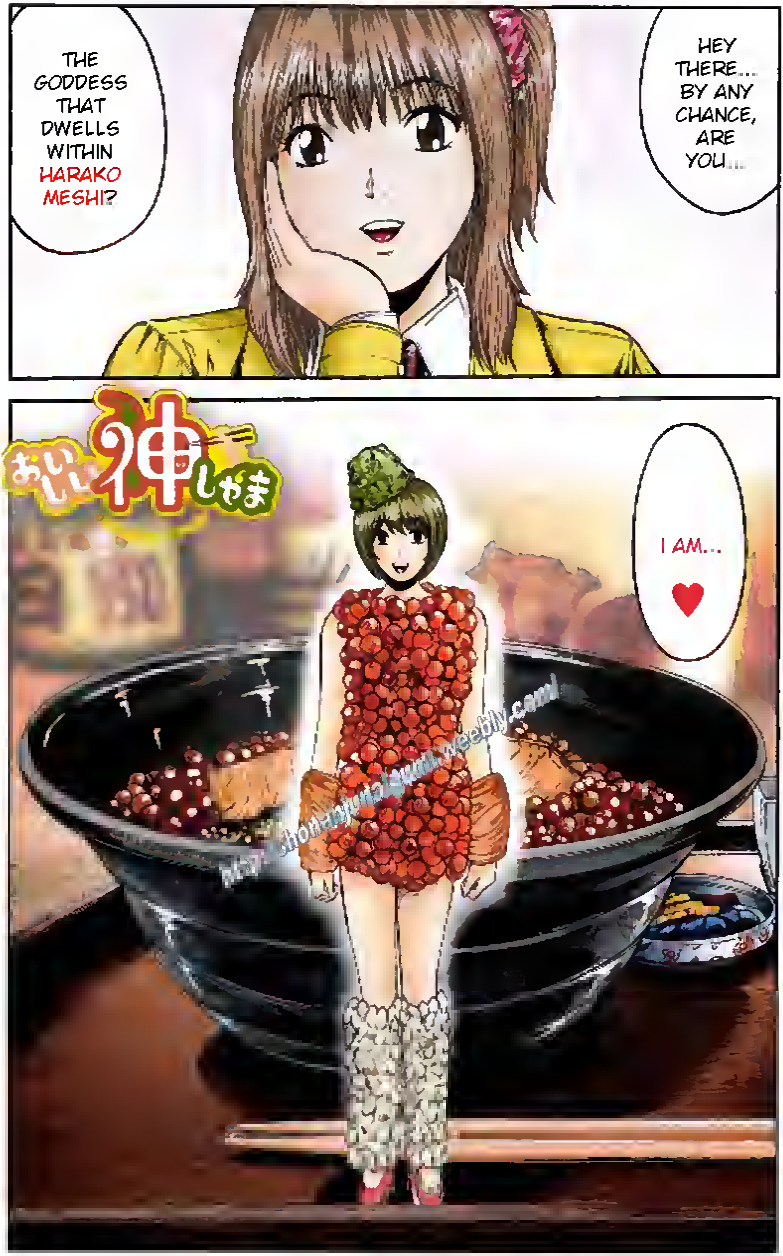
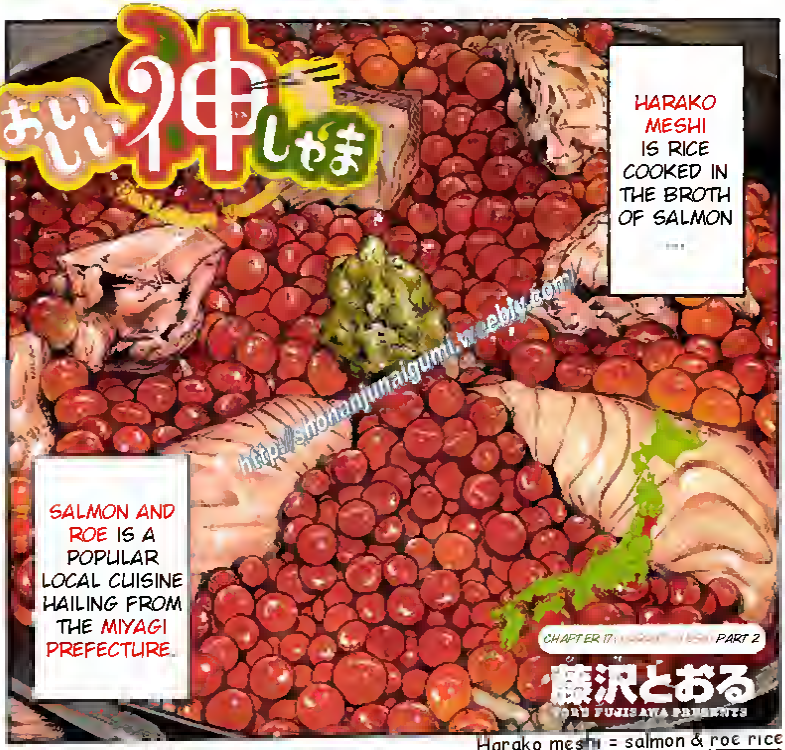

HEY THERE... BY ANY CHANCE, ARE YOU...
THE GODDESS THAT DWELLS WITHIN HARAKO MESHI?
おいしい神しゃま
I AM...


おいしい神しゃま
HARAKO MESHI IS RICE COOKED IN THE BROTH OF SALMON...
SALMON AND ROE IS A POPULAR LOCAL CUISINE HAILING FROM THE MIYAGI PREFECTURE.
CHAPTER 17
PART 2
藤沢とおる
TORU FUJISAWA PRESENTS

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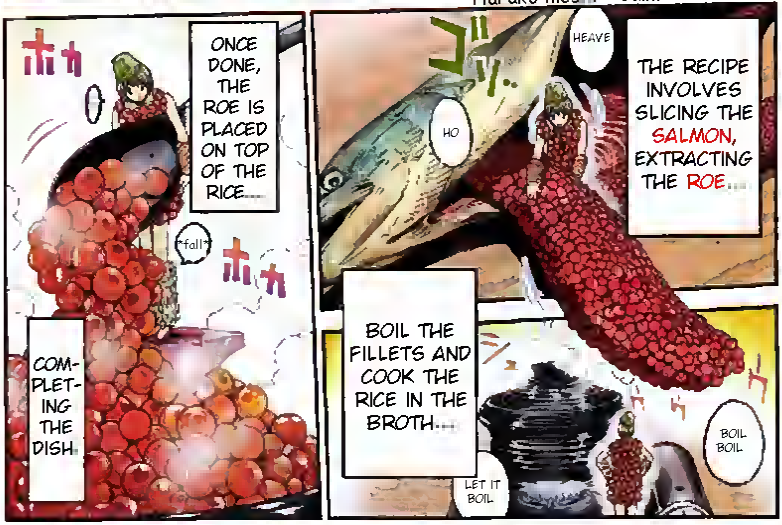
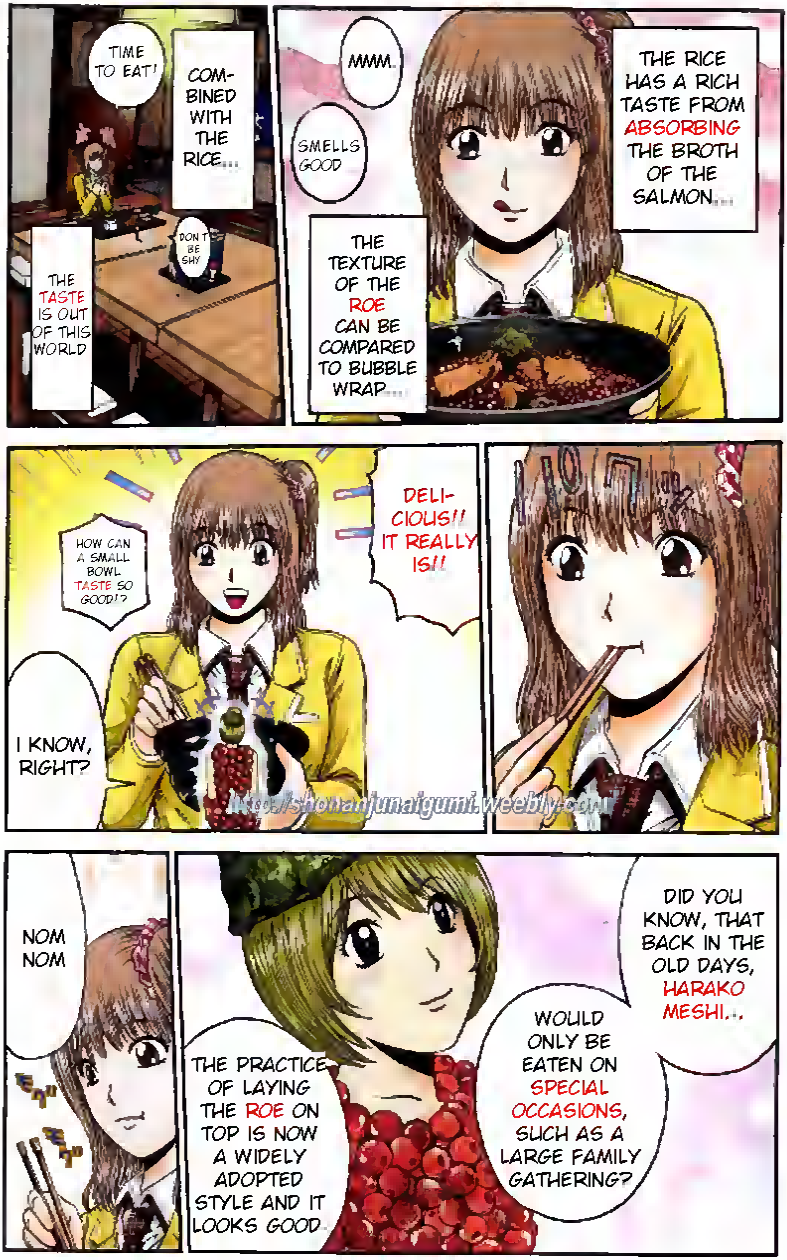
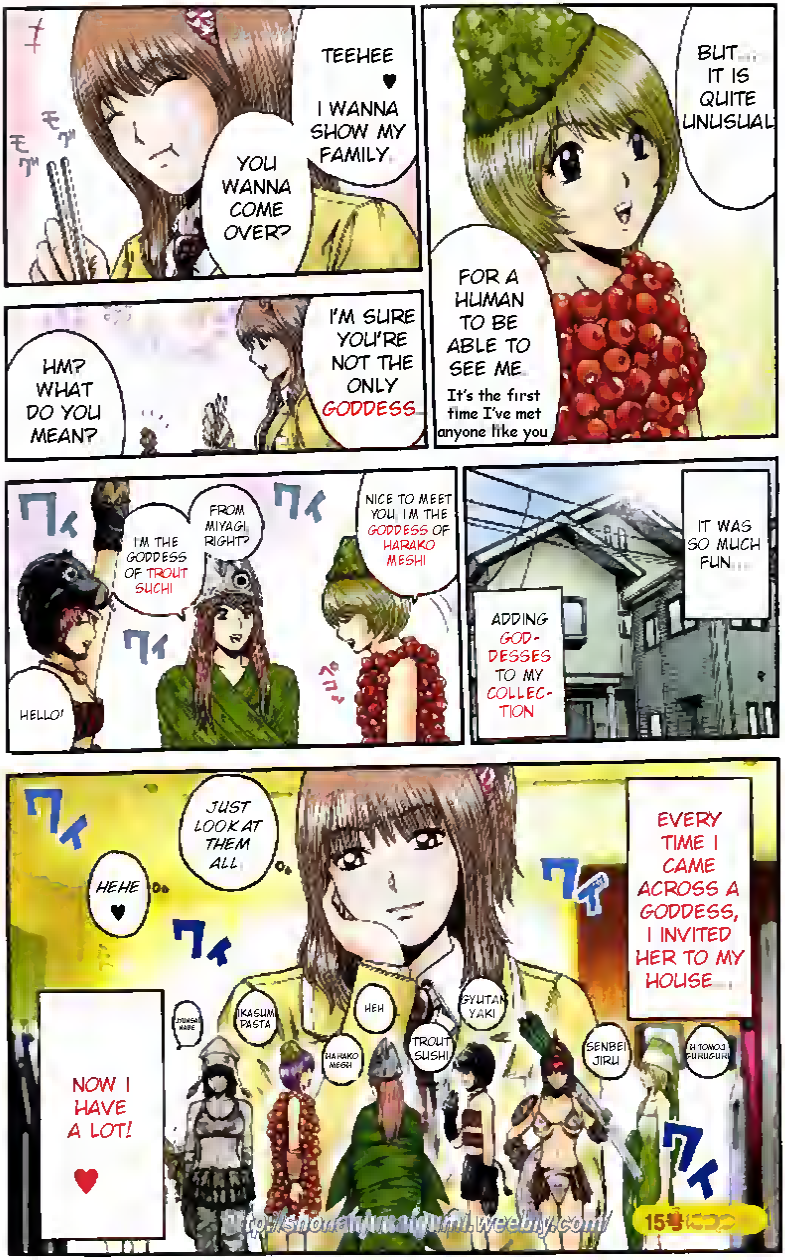
Harako meshi = salmon & roe rice


THE RECIPE INVOLVES SLICING THE SALMON, EXTRACTING THE ROE...
HEAVE
HO
BOIL THE FILLETS AND COOK THE RICE IN THE BROTH...
LET IT BOIL
BOIL BOIL
ONCE DONE, THE ROE IS PLACED ON TOP OF THE RICE...
fall
COMPLETING THE DISH.


TIME TO EAT!
COM-BINED WITH THE RICE...
DON'T BE SHY
THE TASTE IS OUT OF THIS WORLD
MMM..
SMELLS GOOD
THE TEXTURE OF THE ROE CAN BE COMPARED TO BUBBLE WRAP...
THE RICE HAS A RICH TASTE FROM ABSORBING THE BROTH OF THE SALMON...
HOW CAN A SMALL BOWL TASTE SO GOOD!?
DELI-CIOUS!! IT REALLY IS!!
I KNOW, RIGHT?
https://shonanjunaigumi.weebly.com/
NOM NOM
THE PRACTICE OF LAYING THE ROE ON TOP IS NOW A WIDELY ADOPTED STYLE AND IT LOOKS GOOD.
WOULD ONLY BE EATEN ON SPECIAL OCCASIONS, SUCH AS A LARGE FAMILY GATHERING?
DID YOU KNOW, THAT BACK IN THE OLD DAYS, HARAKO MESHI...


TEEHEE ♥ I WANNA SHOW MY FAMILY
YOU WANNA COME OVER?
BUT... IT IS QUITE UNUSUAL
FOR A HUMAN TO BE ABLE TO SEE ME
It's the first time I've met anyone like you
I'M SURE YOU'RE NOT THE ONLY GODDESS
HM? WHAT DO YOU MEAN?
NICE TO MEET YOU. I'M THE GODDESS OF HARAKO MESHI
FROM MIYAGI, RIGHT?
I'M THE GODDESS OF TROUT SUCHI
HELLO!
IT WAS SO MUCH FUN...
ADDING GOD-DESSES TO MY COLLEC-TION
EVERY TIME I CAME ACROSS A GODDESS, I INVITED HER TO MY HOUSE...
JUST LOOK AT THEM ALL
HEHE ♥
KASUMI PASTA
HEH
GYUTAN YAKI
TROUT SUSHI
HARAKO MESHI
SENBEI JIRU
NOW I HAVE A LOT! ♥
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